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User Manual

Chamber Vacuum Sealer

Model: HIT PF VS811

Thank you for purchasing the HIT PF VS811 Vacuum Packaging Unit. With the help of the PF VS811, you will now be able to keep food fresher longer in the refrigerator, freezer and pantry. The HIT PF VS811 effectively removes air and extends freshness up to five times longer than normal preservation methods. Also, the HIT PF VS811 can be used to preserve and organize household items like keepsakes, small toys and easy-to-lose items. You will soon find your PF VS811 to be so versatile and convenient, it will never leave your countertop.

The HIT PF VS811 is a chamber vacuum system, which offers two distinct advantages over non-chamber, external bag type units. First, a much higher level of vacuum can be achieved, which means a longer shelf life for foods that you package. Secondly, liquids and liquid-rich foods can be effectively vacuum packaged. Foods like fresh meats, fish, soups, stews, etc. are no longer a problem to vacuum package. Marinated vegetables and meats are packaged quickly with ease, and no mess.

The HIT PF VS811 Chamber Machine uses commercial technology. Simply place the pouch to be sealed inside the chamber and close the lid. Push start and the sealing process begins! First, the air is removed from the entire chamber and the vacuum pouch. Once the preset vacuum level is achieved, the pouch is sealed. Upon completion of the sealing cycle, air flows back into the chamber. Wait for the beep, and the process is complete.

With the PF VS811, you can easily package a wide variety of sizes and shapes. Prep and store smaller, individual serving portions as well as bulk items. The maximum vacuum bag width is 290mm.

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Vacuum Packaging and Food Safety

Vacuum packaging extends the life of foods by removing most of the air from sealed containers and prevents fresh air escaping into the sealed containers, thereby reducing oxidation. Vacuum packaging helps preserve flavor and overall quality. It also helps inhibit the growth of aerobic microorganisms, which can lead to the problems noted below under certain conditions:

Mold – Mold cannot grow in a low oxygen environment; therefore vacuum packaging can virtually eliminate it.

Yeast – Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

Bacteria – Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, clostridium botulinum (the organism that causes Botulism) can grow without air and cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

As with any other storage container, it is important to inspect food for spoilage prior to consuming.

To preserve foods safely, it is important to maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 4ºC or below. Freezing at -17ºC does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged.

It is important to note that vacuum packaging cannot reverse the deterioration of

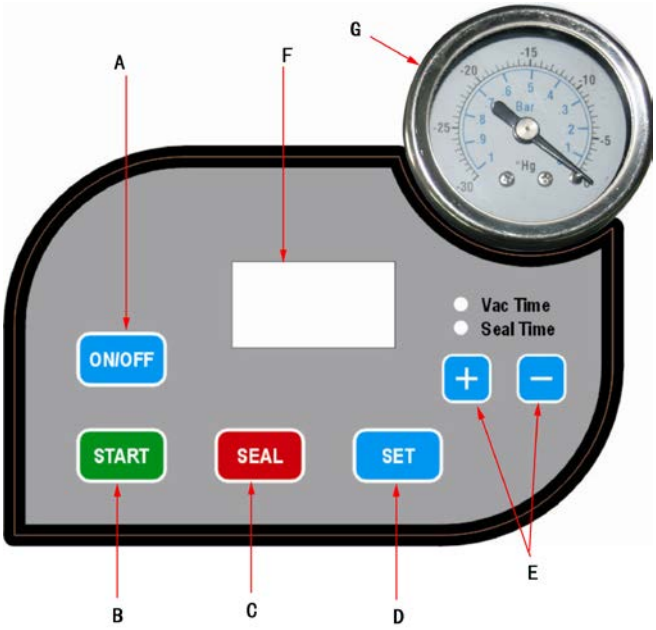
foods. It can only slow down changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on the age and the condition of the food on the day it was vacuumed packaged.

Note: vacuum packaging is not a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

Preparation Guidelines

Vegetables need to be blanched before vacuum packaging. This process stops the enzyme action, which leads to loss of flavor, color and texture. To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Then, immerse the vegetables in cold water to stop the cooking process. Finally, dry the vegetables on a towel before vacuum packaging. Cruciferous vegetables (broccoli, sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in the freezer only.

The Vacuum Sealer Features



A. On/Off Button (On/Off)

After the machine is plugged in, LED display (F) will show Off, press the On/Off button, LED display (F) will show On. Now the machine is ready to work. After using the machine, press the On/Off button before unplug the machine. During the working processes, press the On/Off button to stop any process.

B. Auto Vacuum Button (Start)

After closing the lid, if the machine can not work automatically, press “Start” button, machine will vacuum and seal automatically.

C. Seal Button (Seal)

Press “Seal” button to stop vacuum cycle and instantly seal the bag to prevent crushing delicate items.

D. Set Button (Set)

Choose the time function which should be set manually. Press once for Vacuum Time; press twice for Seal Time.

E. Seal Time Adjusting Button (“+” or “-”)

Simply adjust the vacuum time or seal time “up” or “down” by using “+” or “-” buttons.

F. LED Display

1. Show the vacuum/seal time.

2. When vacuum and seal is finished, if the vacuum lid is not open, the LED display will show “CLO”.

G. Vacuum Gauge

Shows the vacuum level inside the vacuum chamber.

Technical Data

Voltage：240V/ 50Hz Power：630W

Pressure：≥-27”Hg / -914mbar Weight：24.6KG

Max bag Seal width：290mm

Seal wire width：4mm Size：490x425x245mm

Safety

For your safety, follow these precautions when using your PF VS811:

▪ Read User’s Manual guide carefully before using the machine for the first time.

▪ Do not use the HIT PF VS811 on wet or hot surfaces, or near a heat source.

▪ Do not immerse machine or power cord in water or any other liquid.

▪ Plug PF VS811 into grounded power sources only, do not use extension cord.

▪ To disconnect, unplug directly from power source. Do not disconnect by pulling on cord.

▪ Do not operate appliance with damaged power cord.

▪ Only use the HIT PF VS811 for its intended use.

▪ During the machine working, do not touch the vacuum lid, vacuum chamber and

seal bar to avoid getting bruised, burns or damaging the machine.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Maintenance

- Unplug before cleaning.
- Regularly clean appliance with damp cloth and mild soap to remove crumbs, dust, debris.

Getting Started with Vacuum Packaging

If you are part of the food processing or food service industry, there is a good chance that you already know the advantages of vacuum packaging. It has been used with success for many years as a safe and cost effective method for extending shelf life and maintaining the quality of food products. If vacuum packaging is new to your home or business, you will soon wonder how you lived without it!

Whether you are a beginner or expert, there are certain basic guidelines that should always be followed in order to package foods safe to eat. Neglecting these basic guidelines can result in food spoilage, and in some cases, illness or death.

Once you familiarize yourself with the HIT PF VS811 procedures, you will feel at ease using the Chamber Machine and enjoy a higher quality of stored foods.

- Package only fresh foods. Do not package old or rancid foods. An already bad

product does not improve with vacuum packaging.

- Fresh foods (Meats, vegetables, cheeses, etc.) should be refrigerated at 34˚F or below or frozen after vacuum packaging.
- Vacuum packaging removes a high percentage of air. This slows the growth of most living microorganisms, which degrade food, such as aerobic bacteria and molds. However, some forms of bacteria such as clostridium botulinum (responsible for botulism) are anaerobic and grow in the absence of oxygen.
- The foods susceptible to botulinum should be refrigerated for a short term and frozen for long-term storage. Consume immediately after heating.
- Vegetables such as cauliflower, broccoli and cabbage will emit gasses when vacuum sealed. To prepare these foods for vacuum packaging, you must blanch them first.
- All perishable foods must be refrigerated or frozen to prevent spoilage.
- Vacuum packaging is not a substitute for canning.

Packaging with Vacuum *Pouches*

With the PF VS811, you can easily package a wide variety of sizes and shapes. You can also prep and store smaller individual serving portions as well as bulk items.

- Keeps food fresh 3-5 times longer than conventional storage bags.
- Several sizes available to meet your packaging needs.
- Terrific for hundreds of applications in and out of the kitchen.
- Safe for freezer, refrigerator and microwave use. Pouches can also be boiled.
- Pouch thickness available in standard 3mil or heavy duty 4mil.
- Pouches are economically priced, giving you a better value.
- Vegetables must be blanched before being packaged. Place in boiling water or microwave until heated through but still crunchy. Vacuum package as normal.

Operating Instructions

Read all instructions before operating PF VS811.

1. **Select Vacuum Pouch**

   Select the proper size vacuum pouch. Allow a minimum of 1” to 2” of extra headspace at the top of the pouch to ensure quality, air-tight seal.

2. **Plug machine into grounded electrical outlet.**

   The LED on the control panel will read “OFF”.

3. **Press “ON/OFF” button**

   - When the vacuum lid is open, LED display will show “ON”. Put the vacuum bag with food into the vacuum chamber directly, and then close the vacuum lid. The machine will work automatically.

- When the vacuum lid is close, LED display will show “CLO”. Open the vacuum lid first, and then put the vacuum bag with food in to the vacuum chamber, close the vacuum lid. The machine will work automatically.

Notes: When LED display shows “CLO”, the machine is in protection status. In this status, no matter which button you are pressing, the machine will not work. Open the vacuum lid then the machine can return to normal operation.

4. Adjust / Set Timing Controls

- **Vacuum Time:** Press SET button to choose to set the Vacuum Time manually. Press “+” or “-“ buttons to increase/decrease vacuum time. For the initial test, set the vacuum time to 30 seconds. Adjust vacuum time accordingly to achieve the vacuum required. Depending on the pouch size and the amount of product in the package, the vacuum time can vary from 5-60 seconds.
- **Sealing Time:** Press SET button to choose to set the Seal Time manually. Press “+” or “-“ buttons to increase/decrease seal time. For the initial test, set seal time to 5 seconds. Adjust the time accordingly to achieve a perfect seal, the seal time can vary from 3-9 seconds.

Note: All time adjustments must be made with machine power “ON”.

5. Fill pouch and place in chamber

a. Keep pouches that contain liquids or wet product below the height of the seal bar.

b. Lay the pouch flat in the chamber with the opening of the pouch across the seal bar.

c. Open the clamp in front of the seal bar, clamp the underside of the vacuum bag mouth, and then lock the clamp.

NOTE: The entire pouch, including the opening must remain inside the chamber.

6. The Process (Vacuum and Seal)

a. Close the vacuum lid, the machine will vacuum and seal automatically.

b. When the vacuum lid is closed, the machine will enter vacuum process automatically, the number on LED display will count down from preset value (Vacuum time) to 0.

c. When the vacuum is finished, the machine will seal automatically. The number on LED display will count down from preset value (Seal time) to 0.

d. Air is let back into chamber. You will notice the bag tighten around the product in the vacuum pouch.

f. When the machine BEEPS the cycle is complete.

7. Pouch Inspection

Vacuum – check the quality of the vacuum by looking at the tightness of the pouch and the product. If you notice air pockets increase the vacuum time by 5 seconds, test again. The vacuum time could take up to 60 seconds depending on the pouch size and the volume of the product being packaged.

Seal – Inspect the pouch seal.

Note: A positive seal will look "clear" upon inspection. If the seal is "spotty or incomplete" increase the sealing time by 1 second. If the seal is "white or milky" decrease the seal time by 1 second.

Food Storage and Safety Information

The HIT PF VS811 will revolutionize the way you buy and store food. Because vacuum packaging works to eliminate freezer burn and slow food spoilage, you are now able to take advantage of buying food in bulk without the threat of food waste. Vacuum packaging with the HIT PF VS811 removes up to 90% of the air from the package. This will help keep food fresher up to 5 times longer than under normal circumstances. Dry foods like pasta, cereals and flour will stay fresh from start to finish. Plus vacuum packaging prevents weevils and other insects from infesting dry goods. Package only the freshest foods possible.

However, please keep in mind that not all foods benefit from vacuum

packaging. Never vacuum package garlic or fungi like mushrooms. A dangerous chemical reaction takes place when air is removed, causing these foods to be dangerous if ingested. Vegetables should be blanched before packaging to kill any enzymes that may cause deterioration of out-gassing when vacuumed.

Foods	Vacuum Freezer Storage	Vacuum Fridge Storage	Typical Storage
Fresh Beef & Veal	1-3 years	1 month	1-2 weeks
Ground Meat	1 year	1 month	1-2 weeks
Fresh Pork	2-3 years	2-4 weeks	1 week
Fresh Fish	2 years	2 weeks	3-4 days
Fresh Poultry	2-3 years	2-4 weeks	1 week
Smoked Meats	3 years	6-12 weeks	2-4 weeks
Fresh Produce, Blanched	2-3 years	2-4 weeks	1-2 weeks
Fresh Fruits	2-3 years	2 weeks	3-4 days
Hard Cheeses	6 months	6-12 weeks	2-4 days
Sliced Deli Meats	not recommended	6-12 weeks	1-2 weeks
Fresh Pasta	6 months	2-3 weeks	1 week

Troubleshooting

Under the proper circumstances, your PF VS811 will give you top-notch vacuum performance. In some instances, problems may arise. Please consult the troubleshooting menu before calling customer support.

PF VS811 *will not turn on*

- Ensure that the machine is properly plugged into a grounded outlet.
- Check the power cord for tears and frays. Do not use machine if power cord is damaged.
- Make sure the ON/OFF button was properly pressed. LED screen will be illuminated when on.

PF VS811 *does not pull a complete vacuum with pouch*

- Vacuum/seal time may not be set high enough. Set vacuum and seal times higher and vacuum again.
- To vacuum and seal properly, the opening of pouch must be within the vacuum chamber.
- If packaging from a roll pouch, make sure first seal is complete and there are no gaps in either seal.
- PF VS811 and vacuum pouch need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of seal bar and inside of pouch and try again.

Vacuum pouch loses vacuum after being sealed

- Sharp items can puncture small holes in pouches. To prevent this, cover sharp edges with paper towel and vacuum in a new pouch.
- Some fruits and vegetables can release gases (out-gassing) if not properly blanched or frozen before packaging. Open pouch. If you think food spoilage has begun, discard food. If food spoilage has not yet begun, consume immediately. If in doubt, discard food.

PF VS811 ***is not sealing pouch properly***

- Seal time may not be long enough. Increase seal time and try again.
- Pouches will not seal if any moisture, food particles or debris are present in the seal area. Wipe the inside of the pouch clean and try again.
- Pouch must be properly placed along the seal bar. Make sure the entire pouch is over the seal bar and there are no wrinkles in pouch material.

Thank you for purchasing the Chamber Vacuum Sealer YJS 811.

Happy Vacuuming!